

JUN'S

THE SHORT STORY VOLUME III SEVEN COURSE TASTING MENU | 255

lobster pani puri ^{DF**}

lobster, macanese sauce, tamarind, agua

watermelon ^{GF | DF}

dry aged sea bream, watermelon, tomato dashi, wasabi, olives

first trip to china ^{GF** | DF}

燒餅 flatbread kibbeh nayeh,
酸菜魚 sour cabbage snapper,
包燒 mushroom leaf wrap

hot and sour wonton soup ^{SH | GF | DF}

scallop, wonton, hot and sour rassam

wagyu steak & handmade noodles ^{GF | DF}

australian wagyu mb7, hand cut rice noodles,
broccolini, roasted garlic sauce

OR

lobster & handmade noodles ^{SH | GF | DF}

lobster, hand cut rice noodles, black bean sauce

where it started ^{GF | DF}

strawberry, szechuan apple gel, tepache

childhood treat ^{GF**}

pu-erh scented dark chocolate ganache, horlicks, sesame, mochi

petit fours ^{GF** | DF**}

THIRD CULTURE COOKING WITH CANTONESE ROOTS,
INSPIRED BY THE PEOPLE, PLACES, AND CULTURES
THAT HAVE SHAPED WHO WE ARE

vegan (VG) vegetarian (VT) gluten-free (GF) dairy-free (DF) shellfish (SH) nuts (N)
can be made: vegan (VG**) vegetarian (VT**) gluten-free (GF**) dairy-free (DF**)

inclusive of 5% VAT, 10% service charge, and subject to 7% municipality fee